

Biryani

Flavoured rice, herbs and spices cooked with nuts, raisins, coconut, onion and crispy capsicums.

Vegetable served with a curry sauce	15.50
Chicken or Lamb served with mixed vegetables	Chicken 16.90 Lamb 17.90
King Prawn served with mixed vegetables	21.90

Vegetarian

Mixed Vegetables	11.90
Seasoned vegetables cooked with various Eastern herbs and condiments	
Dal Tarka (Lentils)	11.50
Muttar Paneer	11.90
Cottage cheese and peas cooked in curry sauce	
Aloo Gorbee	11.90
Potatoes and cauliflower cooked with spices	
Kabuli Channa	11.50
Chic peas cooked with spices	
Bringal	11.90
Aubergine cooked with various herbs	
Sag Dal	11.90
Spinach and lentils cooked with herbs and condiments	
Sag Aloo	11.90
Spinach and potato cooked with herbs and condiments	
Channa Aloo	11.90
Chic peas and potatoes cooked with spices	
Aloo Tama	11.90
Potato and bamboo shoots traditionally cooked with spices	
Bhindi (Ladies fingers)	11.90
Okra pan tossed with spices	
Dal Makhni	11.90
Black lentils slow cooked with tomatoes, cream and butter	
Bombay Aloo	11.50
Aloo Zeera	11.50
Sag Paneer	11.90
Mushroom Baji	11.50
Makhan Aloo	11.90
Makhan Paneer	11.90

Special Salad

Paneer Tieka Salad	15.90
Lamb Tieka Salad	16.90
Lamb Tandoori Chop Salad (4 pcs)	17.90
Chicken Tieka Salad	16.90
Fish Tieka Salad	16.90
King Prawn Salad	21.90



Rice

Pillau Rice	3.50
Boiled Rice	2.90
Mushroom Rice	5.90
Rice with mushrooms, nuts, raisins, fresh green peppers, onions and coriander. (Contain nuts)	
Vegetable Rice (Contain nuts)	8.50
Peas Rice (Contain nuts)	5.90
Egg Fried Rice	5.50
Keema Rice (Contain nuts)	8.90
Garlic and Corrianda Rice (Contain nuts)	5.90

Breads

Nan	2.90
Peshwari Nan	3.90
Nuts and raisins in bread	
Garlic Nan	3.50
Keema Nan	3.90
Pommi Nan	3.90
Original Third Eye's Special Nan bread stuffed with potatoes, cheese, herbs and spices	
Roti	2.90
Stuffed Paratha	3.90
Bread stuffed with vegetables	
Onion Kulcha	3.50
Bread topped with onions, herbs and spices	
Paratha	3.50

Extras

Chips (V)	4.90	Makhan Sauce	8.50
Curry Sauce (V)	7.50	Plain Salad	7.50
Madras Curry Sauce	7.50	Spicy Nepalese Salad	4.90
Rogan Josh Sauce	7.90	Onion Mix Salad	5.50
(Contain nuts)		Raita/Yoghurt	4.90
Karahi Curry Sauce	7.90	Yoghurt with cucumber, tomatoes and herbs	

Desserts

Ice Creams	4.90	Gulab Jaman	4.90
Kulfi Malai (Contains Nuts)		Made with honey	
Home-made oriental ice cream rich with almonds, pistachio and cashew nuts		Coffee/Tea	3.50
Mango Kulfi	5.50	Green Tea	3.50
Mango / Lychees	5.00	Latte	4.50
Burfi Almond Cake	4.90	Floata coffee	4.50
		Cappuccino	4.50

★★★★★ Google Review

Even on a quiet Wednesday night it was amazing. The food is incredible, not your average curry. Great paired with the Nepalese beer. We got personal recommendations from the owner on what to choose, you don't get better service than that. Definitely going back.

Ed Hartley

●●●●● TripAdvisor Review

Their new menu is amazing, the chef is fantastic! Whenever we go out for a curry, we come here.

The Original Third Eye is certainly the best curry restaurant in Manchester, the North West and in my opinion, the UK!

Tarden Farm



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Gluten Free & Vegan Available Upon Request VAT is included in all prices.



The Original Third Eye

Nepalese & Indian Cuisine

Tues-Sun 5.00pm - 11.30pm*

Closed Mondays

*May be subject to change

An Award Winning Restaurant



661 Wilmslow Road Didsbury
Manchester M20 6RA

0161 446 2300 • 0161 434 8937



www.originalthirdeye.com

Outside Catering available for special events
please ask to speak to the manager

Starters

Tandoori Specialities Charcoal Clay Oven Barbecues

	Half	Full
Chicken Momocha (20 min prep) (Contains mustard seeds)	10.50	
A traditional Nepalese dish, steamed chicken mince dumpling/pastry served with a homemade spicy sauce		
Tandoori Chicken	6.90	12.50
Young Spring chicken on the bone marinated in yoghurt with delicate herbs and spices, barbecued over flaming charcoal on skewers		
Chicken Shashlik/Lamb Shashlik	7.50	13.50
Diced boneless chicken or lamb marinated in spices with onion, capsicum and tomatoes on skewers		
Chicken Tieka	7.50	13.50
Diced boneless chicken marinated in spiced yoghurt and cooked in our clay oven		
Seekh Kebab or Reshmi Kebab	7.50	13.50
Minced lamb or chicken seasoned with eastern herbs and cooked in our clay oven		
Cheesy Seekh or Cheesy Reshmi Kebab	7.90	13.90
Minced lamb or chicken seasoned with eastern herbs and filled with shredded cheese and in-house freshly ground spices and cooked in our clay oven		
Boti Kebab	7.90	13.90
Tender pieces of lamb fillet marinated with herbs and cooked in our clay oven		
Fish Tieka	7.90	13.90
Fillets of cod marinated in spiced yoghurt and cooked in our clay oven		
Fish Punjab Style	7.90	13.90
Chunks of cod marinated in special spices, battered in gram flour and deep fried to our own special recipe		
Chicken or Lamb Chwela	13.90	14.50
A traditional Nepalese dish, succulent hot & spicy chicken or lamb cooked in a clay oven and tossed and coated in special herbs & spices		
Tandoori Fish	7.50	13.50
Mackerel gently spiced and cooked in our clay oven		
Kidney Kebab	7.50	13.50
Lamb's kidneys marinated in spiced yoghurt and cooked in our clay oven		
Tandoori Lamb Chops (3 pieces/6 pieces)	8.50	13.90
Tender lamb chops cooked in oriental herbs and cooked in our clay oven		
Chicken Pakoda (Fritters)	9.50	
Deep fried spring boneless chicken pieces coated with gram flour and herbs		
Chicken Manchoor	10.50	
Spring boneless chicken pieces coated with gram flour and cooked with onion, green capsicum and herbs in a creamy sauce		
Jhinga Tandoori	16.90	
King size prawns seasoned with oriental spices and cooked in our clay oven		
Tandoori Mix (serves 2)	16.50	
Assortment of chef's specialities, tandoori chicken, seekh kebab chicken tieka, boti kebab, and nan		
Third Eye Mixed Starter (serves 2)	13.50	
Chicken tieka, boti kebab, vegetable samosa and onion pakoda		
Third Eye Tangri (Contain nuts)	5.50	9.50
Succulent pieces of chicken drumsticks stuffed with flavoured minced lamb and nuts, cooked to perfection in a tandoor		
King Prawn Chilli	17.50	
King prawn cooked with green chillies, peppers, onions and spices		
Garlic Mushrooms	4.90	
Breaded mushrooms deep fried		
Samosa	4.90	
Mixed fresh vegetables, covered in pastry and fried		
Onion Pakoda	4.90	
Chopped onions, and seasonal vegetables deep fried		
Paneer Tieka	12.50	
Cottage cheese marinated in spices and cooked in the tandoor		
Paneer Shashlik	12.90	
Cottage cheese marinated in spices & cooked on skewers with capsicum, tomatoes & onions		
Paneer Pakoda	11.50	
Cottage cheese coated in special batter and deep fried		

Paneer Chilli	13.50
Mushroom and Channa Chilli	11.50
Aloo Chilli	11.50
Pappadam	0.90
Mango/ lime pickle/onions/mint/green chilli/ corriander/ginger/sliced onion	2.00 each

Original Third Eye Specials

Makhan Chara (Chef's Speciality)	14.50
Boneless chicken pieces cooked in our tandoori oven and served with a special buttery sauce made with oriental spices, butter, chopped tomatoes and cream. A truly lovely dish.	
Makhan Seekh or Reshmi Kebab	14.50
Minced lamb or chicken cooked on skewers in our clay oven with a special buttery Makhan sauce	
Makhan Tandoori Mixed	18.50
Tandoori chicken on the bone, seekh kebab, chicken tieka, boti kebab cooked with a special buttery Makhan sauce	
Makhan Tandoori/Butter Chicken (on the bone)	16.50
1947 Deli's invention with a twist	
(off the bone/may contain bones)	17.50
Makhan Tandoori Chops (x4 chops)	16.90
Karahi Gosht or Karahi Chicken	Chicken 14.50 Lamb 14.90
Lamb or Chicken cooked with capsicum and onions and presented in a wok style dish	
Shai Lamb Kurma Badami (Contains Nuts)	14.50
Tender pieces of lamb cooked in very special spices with cream, nuts and almonds	
Lamb Shah Jani	14.50
Tender pieces of lamb cooked in very special spices and cooked with mince meat and green herbs.	
Chicken/Lamb Korma	Chicken 14.50 Lamb 14.90
Chicken or lamb in a mild sauce with cream and coconut	
Chicken Korma Kashmiri (Contains Coconut)	14.50
Mild chicken curry cooked in cream, fruit and coconut	
Chicken Begham Bahar (Contains Nuts)	14.50
Tender spring chicken and minced chicken delicately blended and cooked in wonderful oriental spices, flavoured with herbs and nuts	
Seekh or Reshmi Kebab Masala	14.50
Pieces of minced lamb or chicken cooked on skewers in our clay oven with masala sauce	
Shahi or Chicken Pasanda (Contains Nuts)	Chicken 14.50 Lamb 14.90
Tender pieces of lamb or chicken cooked with cream, onions, tomatoes and various spices	
Tandoori Chops Masala (x4 chops)	15.90
Lamb chops cooked in oriental herbs and spices in a clay oven and then cooked in our special masala sauce	
Tandoori Chicken Masala (on the bone)	15.90 (off the bone) 16.90
Chicken cooked in a special masala sauce and cream	
Chicken or Lamb Chilli	Chicken 14.50 Lamb 15.50
Chicken or lamb tossed in a wok with green capsicum, onion, soy sauce and our own ground herbs and spices with a few chillies	
Chicken or Lamb Tieka Masala	Chicken 14.50 Lamb 15.50
Tandoori baked and then cooked in our special masala sauce	
Kantipur Chicken	15.90
Coated Chicken in a light batter and tossed into a wok with our sweet and sour sauce, fresh green capsicum and onion	
Lamb or Chicken Tieka	16.90
served with a curry sauce	
Tandoori Mix	17.90
served with a curry sauce	
Murghi Masala (for 2 persons) (24 hours notice required) (Contains Nuts)	49.90
This dish consists of a whole chicken, marinated and slowly cooked in a homemade sauce with freshly ground herbs and spices, and is served with a very special biryani containing prawns, minced lamb, kidneys, nuts & rasins	
Seekh Kebab/Lamb Tieka/Chicken Tieka Chilli	15.50
Choice of Lamb kebab, Chicken Tieka or Lamb Tieka tossed in a wok with green capsicum, onion, soy sauce and our own ground herbs and spices with a few chillies	

Main Courses

Chara Masala	13.50
Tender chicken seasoned in herbs and spices and cooked with a hint of garlic and ginger	
Bhutan Chara or Bhuna Gosht	Chicken 13.50 Lamb 13.90
Tender pieces of chicken or lamb with herbs in tomato and fresh mushrooms	
Chicken or Lamb Moghlai (Contains Nuts)	Chicken 14.50 Lamb 14.90
Chicken mildly spiced with a touch of yoghurt flavoured with egg onion and nuts, Nut King of all curries!	
Chicken or Lamb Jalfrezi	Chicken 14.50 Lamb 14.90
Cooked with fresh chopped tomatoes, capsicum, onions and herbs in Nepalese style	
Chicken or Lamb Vindaloo	Chicken 13.50 Lamb 13.90
Chicken or Lamb Madras	Chicken 13.50 Lamb 13.90
Rogan Josh (Contains Nuts)	Chicken 13.50 Lamb 13.90
Tender diced lamb or chicken cooked in a delicately flavoured sauce with cashew nuts - a most popular dish!	
Bary Masala (Contains Nuts)	13.50
Lamb keema patties seasoned with Eastern herbs cooked in curry made from onions, tomatoes and yoghurt, flavoured with ginger and garlic	
Keema Peas	13.50
Minced lamb with garden peas seasoned in herbs and spices and cooked with ginger and garlic	
Sag Chicken or Sag Gosht	Chicken 14.50 Lamb 14.90
Tender lamb or chicken with spinach cooked with Eastern herbs and condiments	
Kidney Masala	14.50
Lamb's kidneys cooked with herbs and spices	
Chicken or Lamb Do-piazza	Chicken 13.50 Lamb 13.90
Spiced and cooked with onion roundlets	
Chicken or Lamb Dansak	Chicken 13.50 Lamb 13.90
Dish cooked with lentils in a sweet and sour sauce	

Sea Food

Prawn Bhutan	15.50
Prawns cooked with tomatoes and mushrooms in special spices	
Fish Masala	15.50
Chunks of Cod cooked with selected spices and herbs with a touch of fresh ginger and garlic	
King Prawn Masala	17.50
King size prawns seasoned with oriental spices with fresh ginger and garlic	
King Prawn Jalfrezi	17.50
Cooked with fresh chopped tomatoes, capsicum, onions and herbs in Nepalese style	
Sag King Prawns	17.50
Cooked with spinach Eastern herbs and condiments	
King Prawn Karahi	17.50
Cooked with fresh onion and capsicum and presented in a wok style	
King Prawn Tieka Masala	17.90
Tandoori baked king prawn cooked with oriental spices	
Sag Prawns	15.50
Prawns and spinach cooked together with selected spices to our own recipe	
Makhan Fish	15.90
Tandoori baked cod cooked in a Makhan sauce	
Makhan King Prawns	17.90
Third Eye Seafood Supreme	18.50
A delicately cooked dish prepared with prawns, king prawns, and cod using aromatic herbs and spices	
Kantipur King Prawns	17.90
King Prawns coated in a batter and deep fried and tossed into a wok with fresh capsicum, onions, ginger and garlic and our sweet and sour sauce and a few fresh green chillies	

If you have any allergies or dietary requirements
please confirm while placing your order